

# Bruschetta Con Mozzarella

## INGREDIENTS

- 1 loaf French or rustic Italian bread
- 3 tbsp. extra-virgin olive oil, divided
- 1 pint yellow and red cherry tomatoes, stemmed and each cut into quarters
- 1 cup Lioni Noccioline or Ciliegine mozzarella balls, diced
- ½ cup pitted black olives, chopped
- 2 tsp. fresh chopped parsley
- 1 tsp. fresh chopped basil
- salt and ground black pepper

## PREPARATION

- 1) Preheat oven to 400°F.
- 2) Slice bread into ½-inch-thick rounds; brush bread with 1 tablespoon olive oil; place on large baking sheet. Bake for 10 minutes or until lightly toasted, turning once. Set aside to cool.
- 3) Meanwhile, in large bowl, combine tomatoes, mozzarella, olives, parsley, basil, and remaining 2 tablespoons olive oil. Toss lightly, adding salt and pepper to taste.
- 4) To serve, spoon some tomato mixture onto bread slices. Serve immediately.

**Makes 6 appetizer servings.**



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*Traditional Fresh Mozzarella Products*

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